







Our traditional and intensely international red Colli Perugini.

Named after the San Giovanni Vineyard which is the perfect terroir for soil (limestone and chalk rich) and a fantastic sunlight exposure.

AVAILABLE VINTAGES 2018

PRODUCTION AREA Monte Vibiano, Colli Perugini, Umbria.

GRAPE VARIETY Sangiovese, Merlot, and Cabernet Franc.

MATURATION The Sangiovese rests in stainless steel for 15 months, while Merlot and Cabernet Franc are caressed by the wood of French oak barrique for 15 months. A further six months in bottle finally completes it.

ORGANOLEPTICCHARACTERISTICS

Reveals a ripe, intense red color.

A decisive and elegant personality at the nose that is a prelude to an explosion on the palate of red berry fruits, where an initial, almost crunchy black cherry, leaves room for a magnificent red currant. A beautiful round and persistent body support notes of pure vanilla and pleasant sensations of Indian black pepper in grains.

ALCOHOL CONTENT 14,5%

PAIRING SUGGESTIONS

Perfect with pasta with meat sauce or baked Bolognese lasagna. Not to be missed with roasted beef cheek.

Soc. Agricola Monte Vibiano S.r.l.

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